

VEGECOLL®

Exclusive vegetable protein-based fining agent extracted from patatin.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Developed by LAFFORT® R&D team, VEGECOLL®* is a vegetable protein (patatin), which has been selected for its clarification properties. A high native protein concentration and a very high Zêta* potential make it one of the most reactive proteins in juice and wine.

VEGECOLL® is used:

- **In juice:** especially during flotation - for short lees flotation time and the elimination of phenolic compounds (oxidised, as well as susceptible to oxidation).
- **In white, rosé and red wine:** for its high clarification and sedimentation rate, stabilisation of colouring matter and elimination of red wine astringent tannins.
- **Inline fining of wines:** Due to its exceptional reactivity and its weak clogging power, VEGECOLL®, is the only protein-based fining agent qualified by **Bucher Vaslin** and compatible with its **Flavy FX ICS** filter for the process of inline fining of red and rosé wines. Resulting from this synergy, **Flavy VEGECOLL®** process allows, in one single operation, to clarify, to stabilise and to improve the filterability of treated wines.



EXPERIMENTAL RESULTS

- In flotation: short lees settling time and compact lees formation.
- High clarification efficiency.

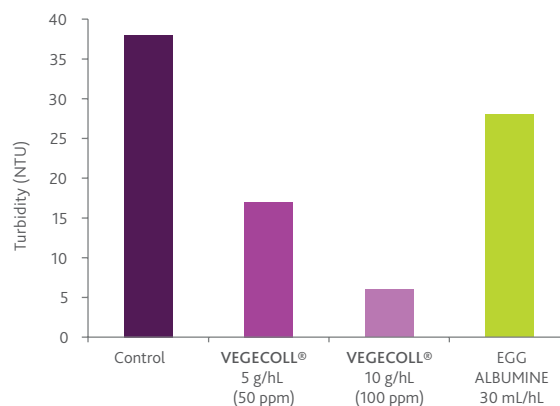
	Lees settling duration	Lees settling	Final turbidity (NTU)
VEGECOLL® 5 g/hL (50 ppm)	≈ 30 min	< 10%	56
Gelatin 100 mL/hL	≈ 1h 30 min	> 10%	53

Trial in a Colombard must (2012), volume of 1000 hL.

- High reactivity with astringent tannins.

	SPI (g CT/L)
CONTROL	3.12 ± 0.09
EGG ALBUMINE 30 mL/hL	2.84 ± 0.01
GELATINE 50 mL/hL	2.80 ± 0.14
VEGECOLL® 5 g/hL (50 ppm)	2.42 ± 0.08

Trial on a Merlot red wine (2011). SPI index allows to estimate wine astringency. It is expressed from 0 to 5 grams of condensed tannins per litre. SPI index measures the reduction of saliva proteins by electrophoresis after a binding reaction with wine tannins.



Red Bordeaux wine fining trial -Turbidity after 8 days.
Trial in 2013 on a 2011 Merlot.

*Bibliographical references available on request.



PHYSICAL CHARACTERISTICS

Aspect powder

Colour grey beige

CHEMICAL ANALYSIS

pH 6 to 8
Humidity (%) < 12
Total nitrogen (%) > 10
Ashes (%) < 8
Iron (ppm) < 300
Zinc (ppm) < 50
Chromium (ppm) < 10

Copper (ppm) < 35
Mercury (ppm) < 1
Lead (ppm) < 5
Arsenic (ppm) < 3
Cadmium (ppm) < 1
SO₂ (ppm) > 10

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **In juice:** before or during fermentation.
- **In wine:** during fining.

DOSAGE

- White and rosé juices: 3 - 20 g/hL (30 - 200 ppm).
- Press juices: 10 - 30 g/hL (100 - 300 ppm).
- White and rosé wines: 1 - 10 g/hL (10 - 100 ppm).
- Red wines: 1 - 3 g/hL (10 - 30 ppm).
- Red press wines: 2 - 5 g/hL (20 - 50 ppm).
- Flotation: 2 - 10 g/hL (20 - 100 ppm).

Dosage recommendations depend on grape variety, wine characteristics and type of profile wanted. Trials with a wide range of dosages are highly recommended.

- EU Regulation: Maximum legal dosage : 50 g/hL (500 ppm).

IMPLEMENTATION

Rehydrate VEGECOLL® in 10 times its weight in water (1 kg for 10 L of water) before incorporation. Strong agitation may induce foam formation. Use the emulsion within the same day of preparation. Do not prepare the solution directly in wine as it will flocculate with wine compounds. After incorporation, homogenise the product in wine with a pumping-over.

Flash this QR code to see the implementation protocol of the product.



STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

500 g bags, 7.5 kg boxes.
5 kg bags.

